

# TUTTO

## MONTEFORCHE

Colli Euganei, Veneto



Alfonso Soranzo makes wines from vineyards surrounding his home and cantina in the tiny hamlet of Zovon di Vò in the beautiful hills of the Colli Euganei.

Like many great vineyards in the Veneto, this was previously an area of significant volcanic activity and the fossilised soils that remain are perfect for growing its native grapes.

Like his ancestors before him, Alfonso tends his four and a half hectares of vines organically, undertaking all of the vineyard work himself. The approach in the cantina is decidedly old-school and unfussy. The wines are fermented and aged on their lees in concrete vats until the following spring, when they are bottled with no additions.

It is a humble, straightforward approach that produces honest, nourishing and delicious vino da tavola which are amongst the best in the genre.

MONTEFORCHE  
Colli Euganei, Veneto



CABERNET FRANC  
*2021*

Cabernet Franc is a variety that has thrived on these hills since Napoleon's times. This is a selection of Alfonso's best fruit that spends a fortnight on skins, before resting on lees in concrete for ten months. This is dark, earthy and spiced, with a little tannin and plenty of black fruits.